

Wajcenboczek

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **20.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **48 C**, Time **0 min**
- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **53.4C**
- Add grains
- Keep mash **0 min** at **48C**
- Keep mash **90 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Pszeniczny jasny IREKS | 3.4 kg (42.8%) | 80 % | 6 |
| Grain | Orkiszowy | 0.5 kg (6.3%) | 80 % | 5 |
| Grain | Wiedeński IREKS | 1.5 kg (18.9%) | 75 % | 10 |
| Grain | Monachijski IREKS | 1.2 kg (15.1%) | 78 % | 15 |
| Grain | Pilzneński | 0.5 kg (6.3%) | 80 % | 5 |
| Grain | Melanoiden Malt | 0.4 kg (5%) | 80 % | 45 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.1%) | 68 % | 600 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.3%) | 75 % | 150 |
| Grain | Pszeniczny Czekoladowy | 0.1 kg (1.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------------------|-----|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Liquid | 100 ml | Wyeast Labs |
|-------------------------------------|-----|--------|--------|-------------|